

Christmas Day Lunch

This Christmas, our chefs will be conjuring up a sumptuous four-course lunch with all the trimmings accompanied by a glass of champagne on arrival. Children can enjoy a special mini Christmas menu including a soft drink and a small gift from us.

£135 per person

4-12 years - £55 per person

Under 4 years - £15 per person

**Book a table by calling our restaurant on 020 8940 2247
or go online 144onthehill.co.uk**

CHRISTMAS DAY LUNCH - MENU

Glass of champagne & festive amuse bouche

STARTERS

Baked celeriac soup, charred sprouts, truffle oil (vg, v, gf)

Botanical gin salmon gravadlax, Devon crab ceviche, horseradish cream, Avruga caviar

Foie gras ballotine, mulled wine blackberries, chamomile jelly, toasted brioche

MAINS

Slow roasted Norfolk turkey, sage & onion stuffing, bacon wrapped chipolata, fondant potato, charred sprouts, heritage baby carrots, cranberry compote, turkey jus

Chestnut stone bass, Jersey scallops, blood orange, sprouting broccoli, beetroot rosti, sorrel curd

Sweet potato, cashew & apricot tart, ratatouille fondue, artichokes, leeks, basil essence (vg)

DESSERTS

Traditional Christmas pudding, Bailey's crème anglaise

Chocolate raspberry mousse, orange truffle, snow pearls, holly leaves

Selection of British cheeses, quince jelly, apple & plum chutney, crispbread

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Freshly brewed tea & coffee with mini mince pies

(v) vegetarian (vg) vegan (gf) gluten free

Please make us aware of any allergies or special dietary requirements and our team will prepare something especially for you. All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, all of which will be shared between the team.